Use and Care Manual
Guide d'utilisation et d'entretien
Manual de uso y cuidado

Gas Cooktops

BOSCH

Models:
NGM

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Questions?

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We look forward to hearing from you!

About This Manual

How This Manual Is Organized

This manual contains several sections:

- The *Safety* section describes important procedures that can ensure your safety while using the appliance.
- The *Getting Started* section describes the features and functionality of the appliance, including a description of how to set it up and operate it.
- The *Operation* section describes how to operate and get the best performance out of each component.
- The *Cleaning and Maintenance* section describes how to clean and maintain the appliance.
- The *Service* section includes troubleshooting tips and your warranty.

Before using your appliance, be sure to read this manual. Pay special attention to the ***Important Safety Instructions*** located at the beginning of the manual.

Safety

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Important Safety Instructions

Gas Appliance Safety

WARNING:
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

-- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

-- **WHAT TO DO IF YOU SMELL GAS**

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

-- **Installation and service must be performed by a qualified installer, authorized service agency or the gas supplier.**

- Have the installer show you where the gas shut-off valve is located.
- If a burner goes out and gas escapes, open windows and doors. Wait until gas dissipates before using the appliance.
- If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and, therefore, a faint smell. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the ON position and this must be done by a qualified service technician. *See "WHAT TO DO IF YOU SMELL GAS" on page 1.*
- During a power failure, only the cooktop burners can be lit manually.
- To prevent carbon monoxide build-up, do not block appliance air vents.
- For proper lighting and performance of burners, keep igniters clean and dry.
- **IMPORTANT SAFETY NOTICE**: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
  The burning of gas cooking fuel can generate some by-products which are on the list. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.
- Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. Kitchen fumes such as overheating margarines and cooking oils may be harmful.

Fire Safety

- Do not use aluminum foil to line any part of the cooktop.
- Set the burner control so that the flame does not extend beyond the bottom of the pan.
- Use this appliance only for its intended use as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- If the cooktop is near a window, forced air vent, or fan, be certain that flammable materials such as window coverings do not blow over or near the burners or elements. They could catch on fire.
- Always have a working smoke detector near the kitchen.
- Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite.
- **WARNING**—TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:
  a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
  b) Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
  c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
  d) Use proper pan size. Always use cookware appropriate for the size of the surface element.
- In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.
- Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.
- Take care that drafts like those from fans or forced air vents do not push the flames so that they extend beyond the edges of the pan.

WARNING:

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

a) SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
b) NEVER PICK UP A FLAMING PAN - You may be burned.
c) DO NOT USE WATER, including wet dishcloths or towels - a violent steam explosion will result.
d) Use an extinguisher ONLY if:
   1) You know you have a Class ABC extinguisher, and you already know how to operate it.
   2) The fire is small and contained in the area where it started.
   3) The fire department is being called.
   4) You can fight the fire with your back to an exit.
   5) Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.

- Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

Burn Prevention

- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.
- Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- Use high heat settings on the cooktop only when necessary. To avoid bubbling and splattering, heat oil slowly on no more than a low-medium setting. Hot oil is capable of causing extreme burns and injury.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.

CAUTION:

All igniters spark when any single burner is turned on. Do not touch any of the burners when the cooktop is in use.

Child Safety

- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance. This can damage the appliance and potentially cause severe injury.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be

allowed to play in its vicinity, whether or not the appliance is in use.

CAUTION:
Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.
- After a spill or boilover, turn off the burner and allow the cooktop to cool. Clean around the burner and burner ports. After cleaning, check for proper operation.

Cookware Safety

- Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.
- Use Proper Pan Size. The use of undersized cookware will expose a portion of the heating element or burner to direct contact and may result in ignition of clothing. Select cookware having flat bottoms large enough to cover the surface heating unit. This appliance is equipped with one or more surface units of different size. Proper relationship of cookware to heating element or burner will also improve efficiency.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop. This reduces the risk of fires, spills and burns.
- Adjust burner flame size so that it does not extend beyond the edge of the cookware. Proper relationship of cookware to burner flame reduces safety risks.
- Use only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.

Proper Installation and Maintenance

- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.
- This appliance is intended for normal family household use only. It is not approved for outdoor use. *See “STATEMENT OF LIMITED PRODUCT WARRANTY” on page 15*. If you have any questions, contact the manufacturer.
- Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.
- Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized service provider.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

WARNING:
To avoid electrical shock hazard, before servicing the cooktop, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

Getting Started

Before Using the Appliance for the First Time

- Remove all packing materials and literature from the cooktop surface.
- While cool, wipe with a clean, damp sponge and dry.
- There may be a slight odor during the first several uses; this is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used. (*See “Proper Cookware” on page 11*.)
- Read all safety precautions and Use and Care Manual information prior to operating.

Parts and Accessories Included

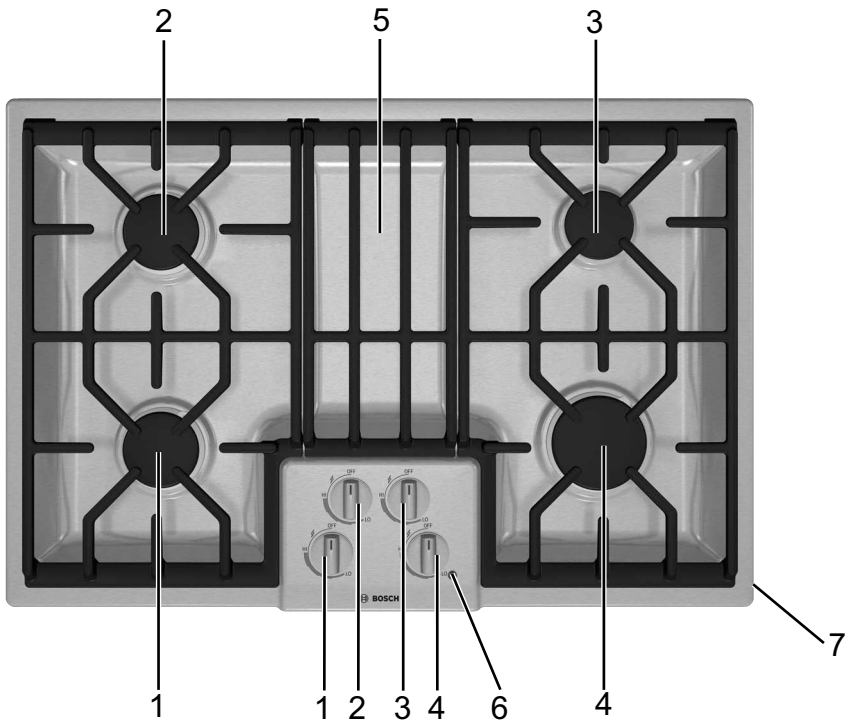


Figure 1: Models NGM3056UC / NGM5054UC / NGM5024UC / NGM5064UC

1. Left front surface burner (10,000 BTUs)
2. Left rear surface burner (10,000 BTUs)
3. Right rear surface burner (5,500 BTUs)
4. Right front surface burner (14,000 BTUs - 300 series)
   Right front surface burner (16,000 BTUs - 500 series)
5. Grate bridge
6. Burner "On" Indicator Light (500 series)
7. Serial Number/Data Plate location (right front underneath)

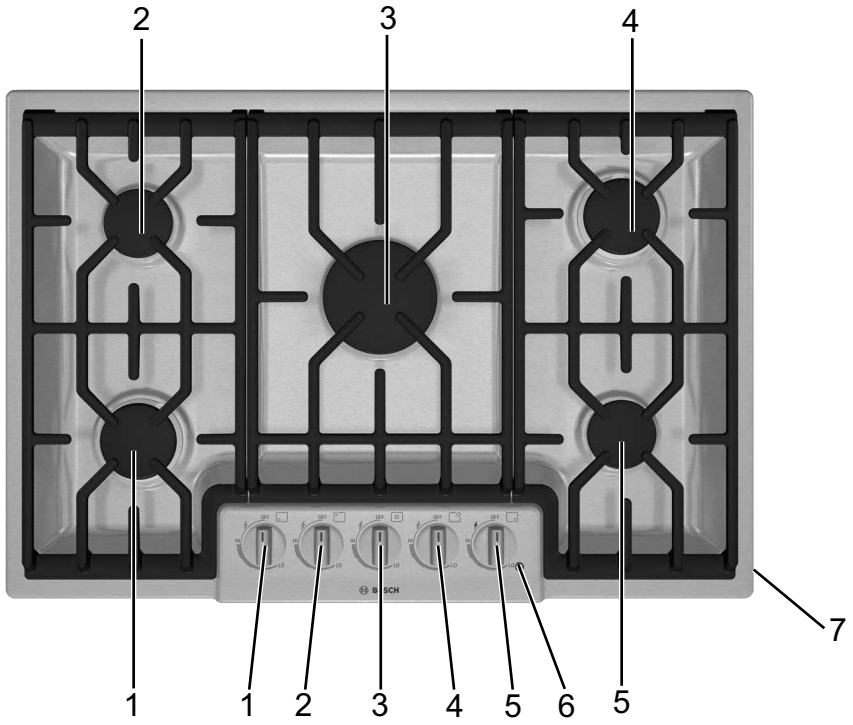


Figure 2: Model NGM8054UC

1. Left front surface burner 10,000 BTUs)
2. Left rear surface burner (5,500 BTUs)
3. Center surface burner (16,000 BTUs)
4. Right rear surface burner (10,000 BTUs)
5. Right front surface burner (5,500 BTUs)
6. Burner "On" Indicator Light
7. Serial Number/Data Plate Location (right front underneath)

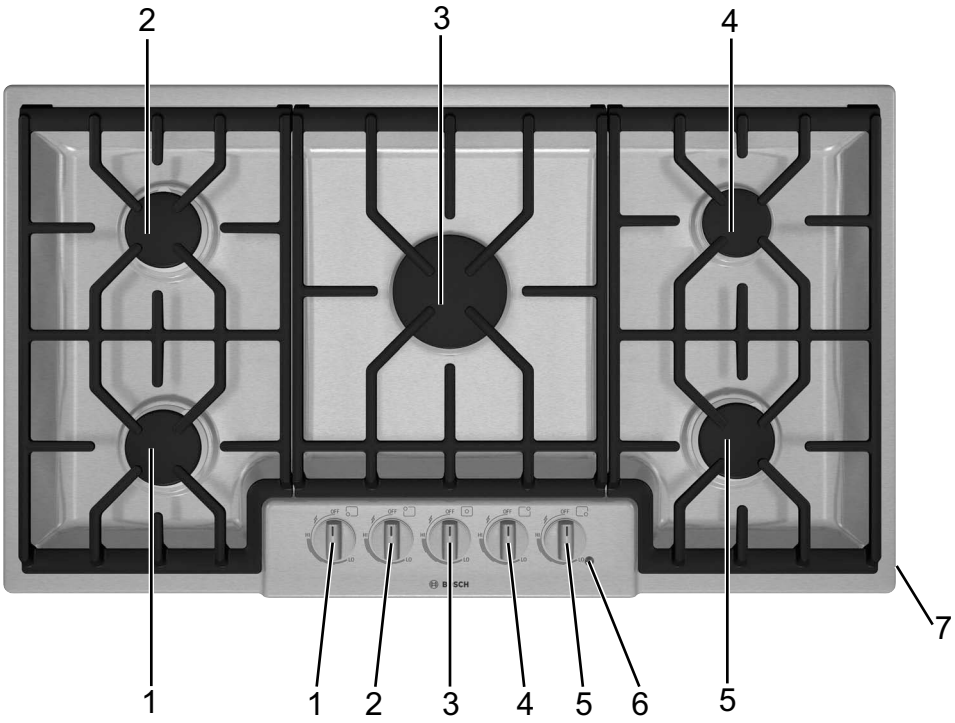


Figure 3: Model NGM3656UC / NGM5654UC / NGM5624UC / NGM5664UC / NGM8654UC

1. Left front surface burner (12,000 BTUs)
2. Left rear surface burner (12,000 BTUs)
3. Center surface burner (14,000 BTUs — 300 series)
   Center surface burner (16,000 BTUs — 500 series)
   Center surface burner (18,000 BTUs — 800 series)
4. Right rear surface burner (5,500 BTUs)
5. Right front surface burner (12,000 BTUs)
6. Burner "On" Indicator Light (500 and 800 series)
7. Serial Number/Data Plate Location (right front underneath)

Sealed Burners

Your new cooktop has sealed gas burners. There are no burner parts under the cooktop to clean, disassemble or adjust. Your cooktop has three different burner sizes; small, medium, and large. Match the corresponding letters on the burner cap and burner base. *See "Burners Caps" on page 7*.

Burner Caps

The burner cap is porcelainized steel. The burner caps must be properly placed for the cooktop to function properly. If the burner cap is not properly placed, one or more of the following problems may occur:

- Burner flames are too high.
- Flames shoot out of burners.
- Burners do not ignite.
- Burner flames light unevenly.
- Burner emits gas odor.

WARNING:
To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all burner caps and all burner grates properly positioned.

WARNING:
To prevent burns, do not touch burner caps or grates while hot. Turn the cooktop off and allow the burners to cool.

Placing Burner Caps

Each cap has a letter (A, D, or F) cast in the underside of the cap that corresponds to a letter (A, D, or F) cast in the burner base that is attached to the appliance.

- Place each burner cap on its correct burner base per its corresponding letter designation. *See figure "Burners Caps" on page 7*.

- Place burner cap gently on top of base so that the prongs of the burner base fit snugly into the groove of the burner cap.

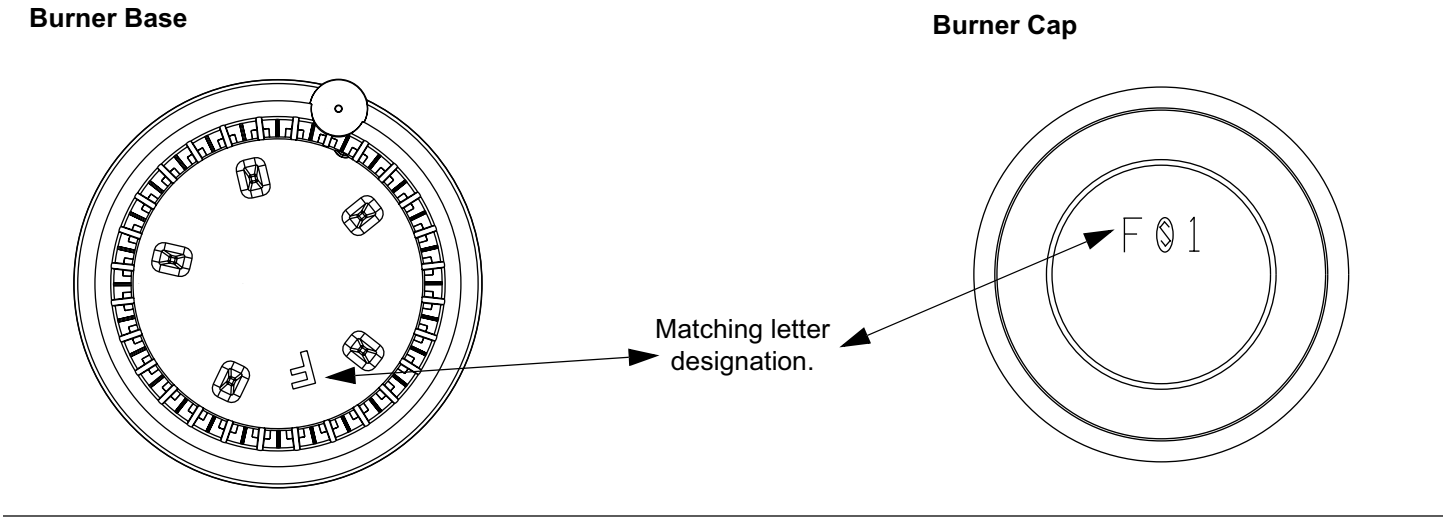


Figure 4: Burners Caps

Checking Burner Cap Placement

- Check to make sure there is not gap between the burner cap and burner base. *See figure "Burner Cap Placement" on page 7* to see the correct and incorrect placements of the burner cap.
- You may gently try to move the burner cap from side to side to check if it is properly placed. If properly placed, the cap will click from side to side as the prongs hit the groove ridge.

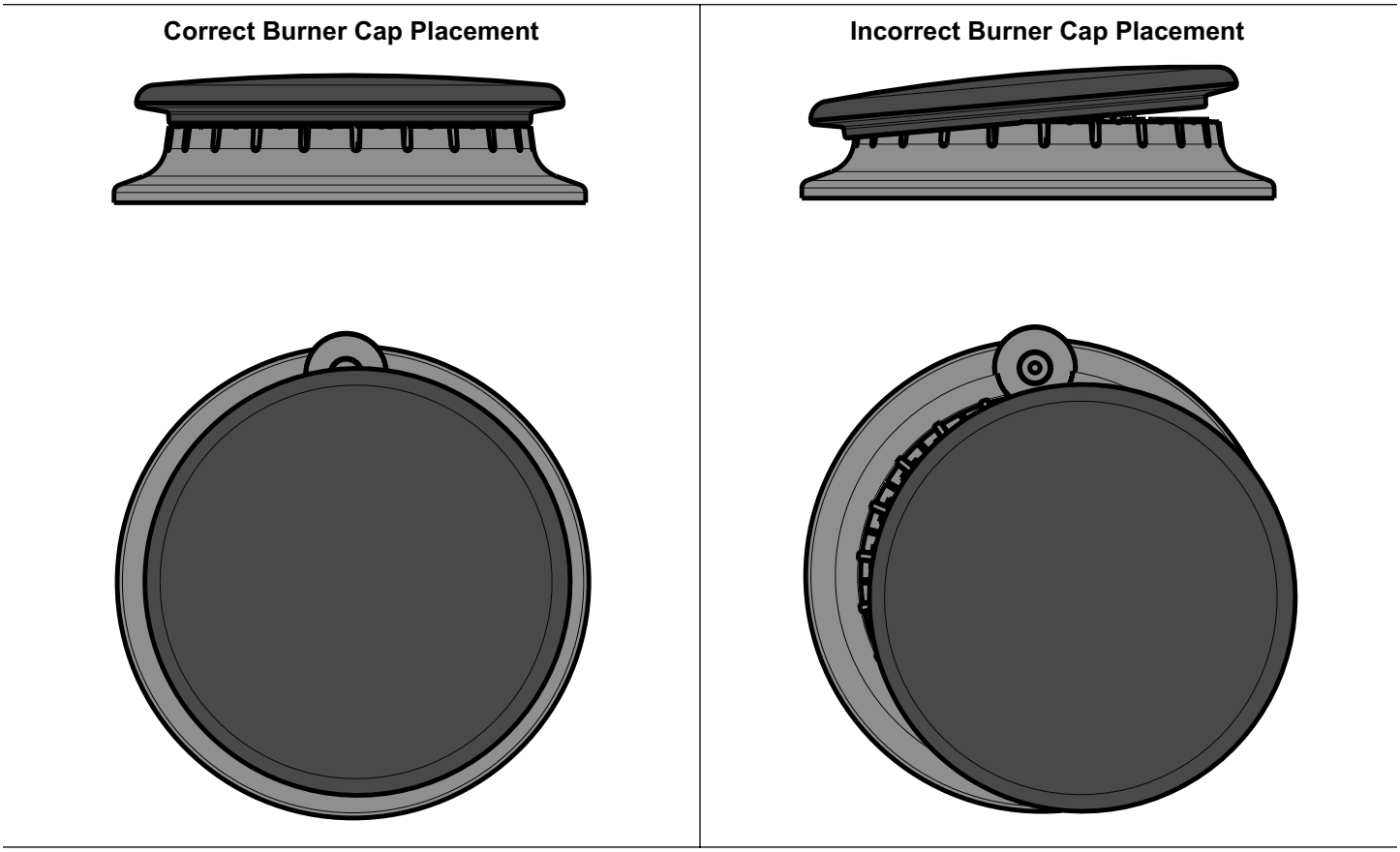


Figure 5: Burner Cap Placement

Diffusion Burner Caps

Depending on the model, the appliance is equipped with 2 to 3 diffusion burner caps. They provide a more even heat, especially when cooking at lower temperatures.

Model	OPTISIM™ Burner Location	POWERSIM™ Burner Location
30”, 4 Burner (500 Series)	Right Rear Burner	Not available
36”, 5 Burner (500 Series)	Right Rear Burner	Not available
30”, 5 Burner (800 Series)	Left Rear Burner & Front Right Burner	Center Burner
36”, 5 Burner (800 Series)	Right Rear Burner	Center Burner

OPTISIM™ Burner: Perfect for simmering the most delicate liquids and sauces and melting chocolate. This is the small diffusion cap that sits on the small burners of all cooktops.

POWERSIM™ Burner: Diffuses the flame evenly across the entire bottom of the pot. The advantage is being able to simmer sauces on the largest burner.

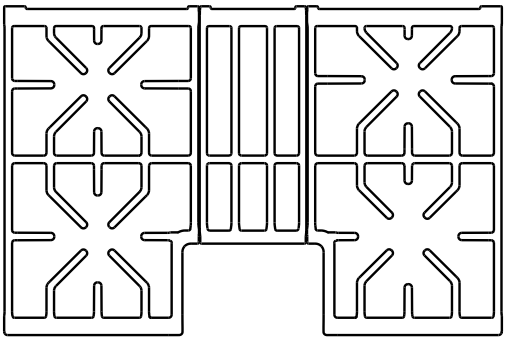
Burner “ON” Light

An “On” light is located on the cooktop. When illuminated, it indicates at least one burner is in use.

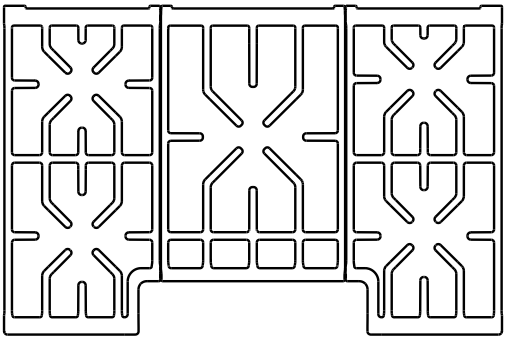
Burner Grates

Grates must be properly positioned before cooking.

30” 4 Burner



30” 5 Burner



36” 5 Burner

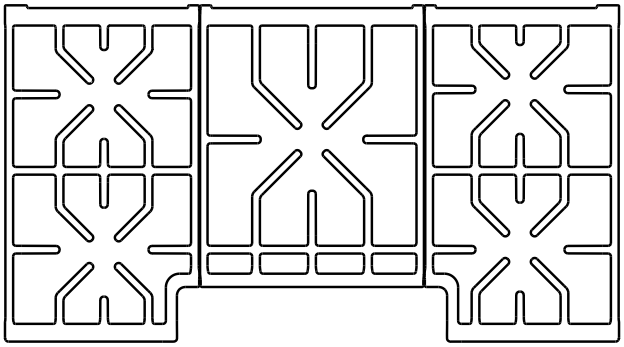


Figure 6: Burner Grates

WARNING:
To prevent flare-ups, properly support pots, and avoid spills, all grates must be properly positioned on the cooktop whenever the cooktop is in use. Each of the four feet must be placed into the corresponding dimples in the cooktop. Do not use a grate if the rubber feet are missing or damaged.

For replacement rubber feet: Part # 416438, contact your dealer or call the service number listed inside the cover.

CAUTION:
To avoid possible injury or damage to the appliance, ensure grates are installed exactly per installation instructions and not backwards or upside down.

Four-burner models: When placing center grate, make sure the horizontal bar aligns with the horizontal, center bar of the left and right grates. *See figure, "Four-Burner Center Grate Placement" below.*

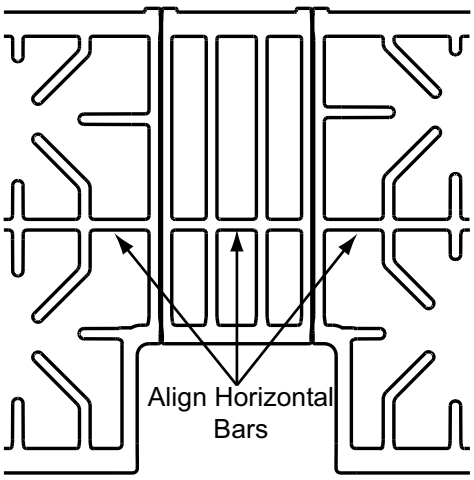


Figure 7: Four-Burner Center Grate Placement

Five-burner models: When placing center grate, make sure the horizontal rectangular support is located at the front of the cooktop. *See figure, "Five-Burner, Center Grate Placement" below*.

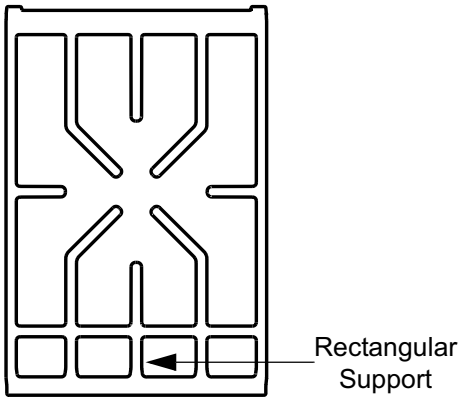


Figure 8: Five-Burner, Center Grate Placement

Control Knobs

The cooktop has one control knob for each burner. Push down and turn to the left to light and set the desired heat setting.

CAUTION:
Failure to operate knobs properly may result in personal injury and damage to the appliance.

The cooktop has standard burner controls and rubber grommets.

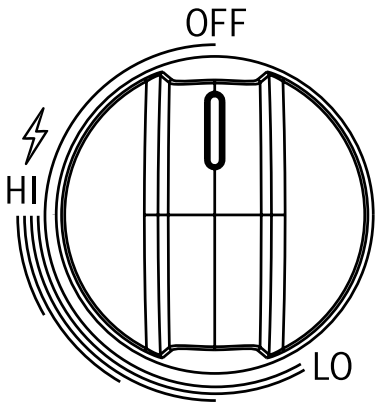


Figure 9: Standard Burner Control Knob

The standard burner controls have an infinite number of heat settings.

To operate: Select the appropriate control knob, push down and turn counterclockwise to the desired flame size. Turn off by turning the control knob clockwise to **OFF**.

Burner Control Knob Removal

To remove knob and grommet: With burner in the **OFF** position, gently lift knob up and off. Gently pull the grommet from the sides and lift out.

WARNING:
To avoid possible electric shock, do not reach through control opening into rough-in box.

To replace grommet and knob: Carefully insert the grommet into the opening, ensuring that the maintop is seated in the track around the entire perimeter of the grommet. Replace control knob by placing indicator line at the 12 o'clock position. Press down firmly.

Operation

About the Appliance

Use the cooktop for surface cooking applications such as boiling, frying, simmering, steaming and sauteing.

Operation

WARNING:
The burning of gas cooking fuel can create small amounts of Carbon Monoxide, Benzene, Formaldehyde and Soot. To minimize exposure to these substances, the burners should be adjusted by a certified installer or agency to ensure proper combustion. Ensure proper ventilation with an open window or use a ventilation fan or hood when cooking with Gas. Always operate the unit according to the instructions in this manual.

The cooktop has one control knob for each burner. Push down and turn to the desired heat setting.

Normal Operation (Electronic Ignition/ Reignition)

The cooktop uses electronic igniters to light the burners. There is no pilot light. Each burner has its own igniter. If a burner flame blows out during use, the burner will automatically reignite.

CAUTION:
Do not touch any of the burners when the cooktop is in use. All ignitors spark when any single burner is turned ON or the reignition system is activated.

The ignitor should be clean and dry for proper operation.

- Avoid getting water or food on the igniter.
- If the igniter is wet or soiled, it may spark without igniting the burner, or even spark continuously when a flame is present.

NOTE:
If the burner does not light within 4 seconds, turn the burner off. Check to see that the cap is positioned correctly on the burner base and the igniter is clean and dry. If a burner still fails to ignite, *see "Before Calling for Service" on page 14*.

When a flame is present and a Low setting is used, the igniter may occasionally spark. This is normal.

In the Event of a Power Failure

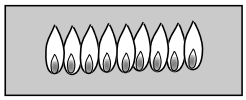
In the event of a power failure, the burners can be ignited manually. If the cooktop is being used when a power failure occurs, turn all the burner control knobs to the OFF position. The burners can then be ignited manually by holding a match at the ports and turning the control knob to the HI position. Wait until the flame is burning all the way around the burner before adjusting the flame to the desired height.

WARNING:
The reignition feature will not work in the event of a power failure.

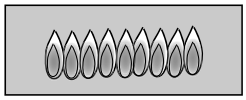
Typical Flame Characteristics

The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

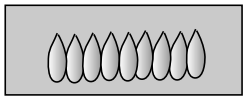
Yellow Flames:
Further adjustment is required.



Yellow Tips on Outer Cones:
Normal for LP Gas.



Soft Blue Flames:
Normal for Natural Gas.



If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.

Some yellow streaking is normal during the initial start-up. Allow unit to operate 4-5 minutes and re-evaluate before making adjustments.

Figure 10: Checking Flame Characteristics

Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use. Check burner to make sure port holes are not obstructed. If the ports are clogged, *see "Before Calling for Service" on page 14*.

NOTE:
An audible “pop” may be heard when the burner is turned off manually. The “popping” may be louder with LP gas than with natural gas. This is normal.

Getting the Most Out Of Your Appliance

Cooking Suggestions (For Best Results)

- Bring food to a boil. Stir well to be sure all the food is boiling, then cover and reduce the setting to the desired setting.
- Use a lid to keep a more constant cooking temperature.
- Check the food occasionally to see if the control knob should be turned to a lower or higher setting.
- It is normal to stir food occasionally.
- There should be steam and slight quivering of the liquid’s surface while simmering.
- Use proper cookware. (*See “Proper Cookware” on page 11*.)
- Center the pan over the burner before turning the burner on.
- Refer to the *“Surface Burner Cooking Recommendations” chart on page 11* for suggested settings.

Surface Burner Cooking Recommendations

Uses	Heat Setting
Bringing water to a boil	High
Pan frying, sauteing, browning meat, deep fat frying	Medium High
Most frying, eggs, pancakes, slow boil	Medium
Finish cooking covered foods, steaming	Medium Low
Melting chocolate and butter, simmering tomato sauces, soups, stews	Low

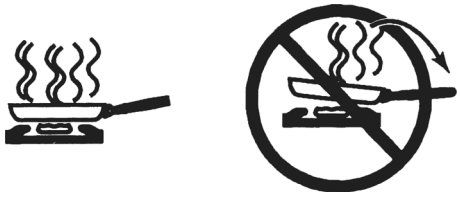
Proper Cookware

Cookware Characteristics

- Aluminum or copper bottomed pans conduct heat evenly.
- Steel pans, if not combined with other metals, may cook unevenly.
- Cast-iron cookware absorbs heat slowly and cooks more evenly at low-to-medium settings.
- Flat, heavy bottom pans provide even heat and stability.
- DO NOT USE pans that are thin, warped, dented or ridged as they heat unevenly.

Choosing Cookware

Cookware Recommendations

Practice	
Pan Bottom Diameter • **The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan.** • **Oversize pans that span two burners are placed front to back, not side to side.** • **For best cooking results, large pans should not extend over the sides of the grates.**	
Use Balanced Pans • **Balance is important for stability and even cooking.** • **Pans must sit level on the cooktop grate without rocking or wobbling.** • **Center pan over burner.**	

Practice	
Use a Lid That Fits Properly • **A well-fitting lid helps shorten the cooking time.**	

Specialty Cookware

Pans that span 2 burners, i.e. griddles, roasters and fish poachers, may be used when placed front to back. Adjust flame equally to cook evenly.

Use a Wok with a flat bottom.

Canners and pressure cookers must meet the same requirements as described above. After bringing contents to a boil, use lowest heat setting possible to maintain a boil or pressure (for pressure canners/cookers).

Cleaning and Maintenance

Daily Cleaning

The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

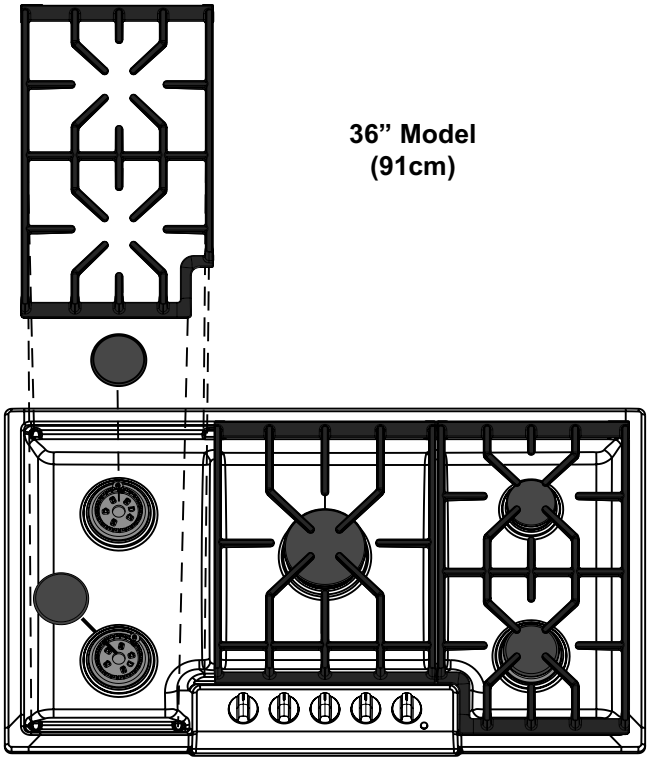


Figure 11: Cleaning the Cooktop

- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Before cleaning, be certain the burners are turned off and the grates and burners are cool.
- Do not clean removable cooktop parts in any self-cleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.
- For proper burner performance, keep igniters clean and dry.
- Keep the ignitor ports clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic ignitors click.
- Do not use flammable cleansers such as lighter fluid or WD-40.

CAUTION:
All igniters spark when any single burner is turned on. Do not touch any of the burners when the cooktop is in use.

Cleaning Guidelines

The cleaners recommended below and on the following page indicate a type and do not constitute an endorsement of a particular brand. Use all products according to package directions.

Cooktop Cleaning Chart

Cooktop Part / Material	Suggested Cleaners	Important Reminders
Burner Base Aluminum Alloy	• Detergent and hot water; rinse and dry. • Stiff nylon bristle tooth brush to clean port openings. • Abrasive Cleansers: Brillo® or S.O.S.® pads. Rinse and dry.	• Do not scratch or gouge the port openings. • Clean ports with a wire or straightened paper clip. • Do not use a toothpick that may break off.
Burner Cap Porcelain Enamel	• Hot sudsy water; rinse and dry thoroughly. • Nonabrasive Cleansers: Ammonia, Fantastic®, Formula 409®. • Mild Abrasive Cleansers: Bon Ami®, Ajax®, Comet®. • Liquid cleaners: Kleen King®, Soft Scrub®. • For food stains, use an abrasive cleanser such as, Zud® or Bar Keepers Friend®. • Reassemble. Make sure that the cap is seated on the base.	• Acidic and sugar-laden spills deteriorate the porcelain enamel. Remove soil immediately. • Do not use wet sponge or towel on hot porcelain. • Do not soak burner caps. • Always apply minimal pressure with abrasive cleaners. • Dry thoroughly after cleaning.
Control Knobs and Grommets	• Hot sudsy water; rinse and dry immediately. • To remove grommets, *see "Burner Control Knob Removal" on page 9*. • To remove knobs, lift straight up.	• Do not soak knobs or grommets. • Do not use abrasive scrubbers or cleansers, such as Bon Ami®, Ajax®, or Comet®. They may permanently damage the finish or remove graphics. • Do not pull on grommet when removing or replacing.
Exterior Finish Stainless Steel	• Nonabrasive Cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately. • Cleaner Polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. • Hard water spots: Household white vinegar. • Mild Abrasive Cleaners: Kleen King Stainless Steel liquid cleaner, Bon Ami®. • Heat discoloration: Bar Keepers Friend®.	• Do not use steel wool pads. They will scratch the surface. • Stainless steel resists most food stains and pit marks providing the surface is kept clean and protected. • Never allow food stains or salt to remain on stainless steel for any length of time. • Rub lightly in the direction of the grain. • Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.

Cooktop Part / Material	Suggested Cleaners	Important Reminders
Grates and Grate Bridge Porcelain Enamel on Cast Iron	• Nonabrasive cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately. • Mild abrasive cleaners: Bon Ami® and Soft Scrub®. • Abrasive cleaners for stubborn stains: soap-filled steel wool pad.	• The grates are heavy; use care when lifting. Place on a protected surface for cleaning. • Blisters/ crazing/ chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. • Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. • Abrasive cleaners, used too vigorously or too often can eventually mar the enamel. • Do not clean in a self-clean oven.
Igniters Ceramic	• Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. • Gently scrape soil off with a toothpick.	• Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. • Remove any lint that may remain after cleaning.

Maintenance

The appliance requires only regular cleaning for proper operation. No other maintenance is required. *See "Cleaning and Maintenance" on page 12* for detailed instructions.

Service

Before Calling for Service

Troubleshooting Chart

Problem	Suggestion
Burner(s) do not light / Ignitors do not spark	• Make sure that the gas shut off valve is in the ON position and the gas supply to the house is not shut off. • Make sure the burner caps are properly positioned and the burner ports are not clogged. Clear ports with a wire or straightened paper clip if clogged. • Make sure the igniters are clean and dry. • Check the power supply. It should be properly grounded with the correct polarity. Make sure the unit is plugged in and the circuit breaker is not tripped.
Burner flame goes out unexpectedly	• Make sure that there is no draft in the room.
Ignitors spark even though knobs are in the off position	• When the electrical power connection has been activated at the first power up or reconnected after an outage, the igniters may spark once or twice even though all burner knobs are in the off position.

Problem	Suggestion
Cooking results are not what was expected	• The cooktop is not level. • Cooking pan does not fit the surface being used. • Cookware is not the type or size recommended.

Data Plate

For handy reference, the serial tag information has been affixed to the underside of the rough-in box, underneath the cooktop.

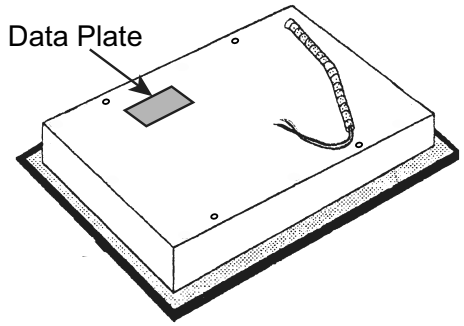


Figure 12: Data Plate Location

How to Obtain Service or Parts

For authorized service or parts information, call the number or write to the address listed inside the cover.

We want you to remain a satisfied customer. If a problem comes up that cannot be resolved to your satisfaction please let us know. Whether you write or call, please provide us with the Model Number, FD Number (product's unique identifier for customer service), and Date of Original Purchase or Installation.

STATEMENT OF LIMITED PRODUCT WARRANTY

What this Warranty Covers & Who it Applies to

The limited warranty provided by BSH Home Appliances Bosch in this Statement of Limited Product Warranty applies only to the Bosch appliance sold to you, the first using purchaser, provided that the Product was purchased:

- For your normal, household (non-commercial) use, and has in fact at all times only been used for normal household purposes.
- New at retail (not a display, "as is", or previously returned model), and not for resale, or commercial use.
- Within the United States or Canada, and has at all times remained within the country of original purchase.

The warranties stated herein apply only to the first purchaser of the Product and are not transferable.

Please make sure to return your registration card; while not necessary to effectuate warranty coverage, it is the best way for Bosch to notify you in the unlikely event of a safety notice or product recall.

How Long the Warranty Lasts

Bosch warrants that the Product is free from defects in materials and workmanship for a period of twelve (12) months from the date of purchase. The foregoing timeline begins to run upon the date of purchase, and shall not be stalled, tolled, extended, or suspended, for any reason whatsoever.

Repair/Replace as Your Exclusive Remedy

During this warranty period, Bosch or one of its authorized service providers will repair your Product without charge to you (subject to certain limitations stated herein) if your Product proves to have been manufactured with a defect in materials or workmanship. If reasonable attempts to repair the Product have been made without success, then Bosch will replace your Product (upgraded models may be available to you, in Bosch's sole discretion, for an additional charge). All removed parts and components shall become the property of Bosch at its sole option. All replaced and/or repaired parts shall assume the identity of the original part for purposes of this warranty and this warranty shall not be extended with respect to such parts. Bosch's sole liability and responsibility hereunder is to repair manufacturer-defective Product only, using a Bosch-authorized service provider during normal business hours. For safety and property damage concerns, Bosch highly recommends that you do not attempt to repair the Product yourself, or use an un-authorized service provider; Bosch will have no responsibility or liability for repairs or work performed by a non-authorized service provider. If you choose to have someone other than an authorized service provider work on your Product, THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID. Authorized

service providers are those persons or companies that have been specially trained on Bosch products, and who possess, in Bosch's opinion, a superior reputation for customer service and technical ability (note that they are independent entities and are not agents, partners, affiliates or representatives of Bosch). Notwithstanding the foregoing, Bosch will not incur any liability, or have responsibility, for the Product if it is located in a remote area (more than 100 miles from an authorized service provider) or is reasonably inaccessible, hazardous, threatening, or treacherous locale, surroundings, or environment; in any such event, if you request, Bosch would still pay for labor and parts and ship the parts to the nearest authorized service provider, but you would still be fully liable and responsible for any travel time or other special charges by the service company, assuming they agree to make the service call.

Out of Warranty Product

Bosch is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, pro-rates, or Product replacement, once this warranty has expired.

Warranty Exclusions

The warranty coverage described herein excludes all defects or damage that are not the direct fault of Bosch, including without limitation, one or more of the following:

- Use of the Product in anything other than its normal, customary and intended manner (including without limitation, any form of commercial use, use or storage of an indoor product outdoors, use of the Product in conjunction with air or water-going vessels).
- Any party's willful misconduct, negligence, misuse, abuse, accidents, neglect, improper operation, failure to maintain, improper or negligent installation, tampering, failure to follow operating instructions, mishandling, unauthorized service (including self-performed "fixing" or exploration of the appliance's internal workings).
- Adjustment, alteration or modification of any kind.
- A failure to comply with any applicable state, local, city, or county electrical, plumbing and/or building codes, regulations, or laws, including failure to install the product in strict conformity with local fire and building codes and regulations.
- Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on, in, or around the Product.
- Any external, elemental and/or environmental forces and factors, including without limitation, rain, wind, sand, floods, fires, mud slides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, power surges, structural failures surrounding the appliance, and acts of God.

In no event shall Bosch have any liability or responsibility whatsoever for damage to surrounding property, including cabinetry, floors, ceilings, and other structures or objects around the Product. Also excluded from this warranty are scratches, nicks, minor dents, and cosmetic damages on external surfaces and exposed parts; Products on which the serial numbers have been altered, defaced, or removed; service visits to teach you how to use the Product, or visits where there is nothing wrong with the Product; correction of installation problems (you are solely responsible for any structure and setting for the Product, including all electrical, plumbing or other connecting facilities, for proper foundation/flooring, and for any alterations including without limitation cabinetry, walls, floors, shelving, etc.); and resetting of breakers or fuses.

TO THE EXTENT ALLOWED BY LAW, THIS WARRANTY SETS OUT YOUR EXCLUSIVE REMEDIES WITH RESPECT TO PRODUCT, WHETHER THE CLAIM ARISES IN CONTRACT OR TORT (INCLUDING STRICT LIABILITY, OR NEGLIGENCE) OR OTHERWISE. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESS LIMITED WARRANTY IS EFFECTIVE. IN NO EVENT WILL THE MANUFACTURER BE LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, "BUSINESS LOSS", AND/OR PUNITIVE DAMAGES, LOSSES, OR EXPENSES, INCLUDING WITHOUT LIMITATION TIME AWAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELLING EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE DEFINITIVELY CAUSED EXCLUSIVELY BY BOSCH, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BSH.

BOSCH

Invented for life

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